

Course progression map for 2018 commencing students

This progression map provides advice on the suitable sequencing of units and guidance on how to plan unit enrolment for each semester of study. It does not substitute for the list of required units as described in the course 'Requirements' section of the Handbook.

<u>S2009</u> Bachelor of Food Science and Technology

Year 1 Semester 1	BIO1011 Biology 1	CHM1051 Chemistry 1 advanced	STA1010 Statistical methods for science* OR Free elective	FST1800 Fundamentals of food and sensory science
Year 1 Semester 2	BIO1022 Biology 2	CHM1052 Chemistry 2 advanced	SCI1020 Introduction to statistical reasoning* OR Free elective	BTH1802 Fundamentals of biotechnology
Year 2 Semester 1	BTH2830 Fundamentals of microbiology	BTH2741 Biochemistry	SCI2010 Scientific practice and communication	Free elective
Year 2 Semester 2	CHM2922 Spectroscopy and analytical chemistry	CHM2962 Food chemistry	STA2216 Data analysis for Science	FST2810 Food bioprocess technology
Year 2 Summer Semester	FST3800 Food science internship			
Year 3 Semester 1	SCI3716 Laboratory and workplace management	FST3820 Food preservation	FST3711 Food and industrial microbiology	
Year 3 Semester 2	FST3850 Food product development	FST3840 Food processing	FST3830 Functional foods	FST3810 Human nutrition

Α	Foundation sciences and scientific practice
В	Food science
С	Food technology
D	Internship
Е	Free elective study

^{*} Students need to complete either STA1010 or SCI1020. SCI1020 is for students without a strong mathematics background, while STA1010 requires students to have studied VCE Mathematical Units 3 & 4 (or equivalent).

Source: Monash University 2018 Handbook - http://www.monash.edu.au/pubs/2018handbooks/maps/map-s2009.pdf CRICOS Provider Number: 00008C

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